

LUNCH MENU



SMALL PLATES

KEO Cakes

chicken and lemongrass, served crispy | 5

Street Vendor Skewers

lemongrass beef or coconut chicken | 5

Fresh Spring Rolls

shrimp, Vietnamese rice vermicelli, bean sprouts, carrots, basil and cucumber | 5

Papaya salad

green papaya, shrimp, carrots and sweet chili dressing | 6

Steamed Mussels

lemongrass, garlic, white wine | 10

Spring Rolls

crisp vegetarian served with Thai sweet and sour dipping sauce | 5

Shrimp Dumpling

scallion, bamboo shoots, carrot and garlic | 7

Curry Wonton

ground beef with yellow curry and onion | 5

Ahi Poke

sesame, onion, and soy | 10

KEO Sampler

spring roll, curry wonton, beef and chicken skewers | 10

SALADS

Cambodian Beef Salad

chili and oyster sauce seasoned beef, leaf lettuce, tomatoes and red onions | 8

Vietnamese Chicken Salad

white chicken with cabbage, carrot, sweet chili-lime dressing and roasted peanuts | 8

Vermicelli Salad

seared beef, spring roll, served on a bed of vermicelli, lettuce, cucumbers and carrot. Served with house dressing | 9

Seared Soba Noodle Salad

Green tea soba with sprouts, red bell pepper and cilantro. Served with a toasted sesame dressing. | 9

(choice of beef, chicken or tofu. Shrimp add 2)

LUNCH MENU



BEVERAGES

Hot Teas

16 oz pot | 4

Organic citrus Green, Spring Jasmine, Organic Earl Grey, Aromatic Chai, Fragrant Oolong, Simply Mint, English Breakfast, Chamomile Citrus

Organic Jasmine Peach Iced Tea | 2

Fountain Drinks | 2

Pelligrino Sparkling 1 litre | 5

Fiji 1 litre | 5

Vietnamese Iced Coffee | 3

Brewed Italian Roast Coffee | 2.5

SPECIALTIES

Shrimp Crepe

turmeric seasoned crepe stuffed with shrimp and bean sprouts. Served with cucumber and lettuce salad | 10

Eggplant and Ground beef

Japanese eggplant with chili, oyster sauce, and bean sprouts | 9

Beef and Broccoli

With carrots & sweet oyster vinegar sauce | 9

Grilled Yellowfin Tuna

Orange soy glaze served with sesame asparagus | 12

Malaysian Rendang

slow cooked beef and onion with yellow curry and coconut | 9

Keo Burger

chicken and lemongrass, served with taro chips | 9

Shrimp & Baby Bok Choy

bamboo shoots, carrot, sprouts and chili | 11

Thai Sweet Basil

Ground chicken, fresh basil, garlic, onion, bell peppers & chili | 9

LUNCH MENU



Ahi Tuna Burger

Oyster, lemongrass & garlic seasoned served with taro fries and siracha aioli | 12

The following are prepared with your choice of Beef, Chicken, or Tofu. *Shrimp add \$2.00*

Keo House Stir Fry

lemongrass, galangal, green & red bell pepper, onion, chili & turmeric | 8

Ginger Garlic Stir Fry

baby corn, onions, bell peppers | 9

Red Curry

bamboo shoots, long beans, baby corn, coconut milk, bell pepper & eggplant | 9

Me Siam

ramen noodle, spicy Thai seasoning, bean sprouts, scallions & celery | 8

Thai Green Curry

coconut, bell peppers, long beans, baby corn, bamboo shoots & eggplant | 9

Pad Thai

carrots, celery, scallions, bean sprouts & egg, tossed with rice noodles & spiced peanut sauce | 9

Yellow Curry

Potato, long beans, peas, onion & yogurt | 9

Cambodian Stir Fry

Carrot, snow peas, baby corn, yellow onion, bok choy & chili | 9

Malaysian Style Fried Rice

egg, sprouts, peas, carrots, & broccoli | 8

DESSERT

Mango Cheesecake | 6

Homemade Gelato Sandwich | 7

Chocolate mousse layer cake | 7

Banana Wonton with vanilla bean Gelato | 6